



## JAVA PORTER — *Porter with a smooth coffee flavor!*

We took a time tested porter and paired it with coffee! Java porter takes a delicious porter recipes and perfectly pairs it with satisfying coffee to create a great, roasty classic!

### BEER SPECS

Original Gravity:

**1.054 — 1.056 @ 65% efficiency**

**1.058 — 1.060 @ 70% efficiency**

**1.062 — 1.064 @ 75% efficiency**

Final Gravity: **1.012 — 1.016**

IBU: 20-25

ABV%: 5.0% - 6.8%

Yield: 5 Gallons

### NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

### MASH & FERMENTATION

#### Suggested Mash Temperature:

A moderate mash temperature is recommended to create a beer with medium body that is still easy to drink. We suggest a mash temperature of 151° - 153°F.

#### Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation is recommended to improve clarity, reduce sedimentation and for adding the coffee. Leave coffee in contact with the beer for 4-5 days, or to taste. If not doing a secondary fermentation, we recommend adding the coffee after primary fermentation is complete.

### RECIPE DETAILS

11 lbs. 2-Row Brewer's Malt

1 lb. Chocolate Malt

0.75 lb. Crystal 60L Malt

0.25 lb. Black Patent Malt

### FERMENTABLES

1.0 oz. Cluster hops, added at the beginning of the 60 minute boil

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil

### BOIL SCHEDULE

4.0 oz. Coffee Beans, coarsely ground and added after primary fermentation is complete.

### SECONDARY INGREDIENTS

YEAST SUGGESTIONS: Wyeast #1056 American Ale, White Labs WLP 001 California Ale, or Safale S-05 Dry Yeast

